

INFORMATION LETTER

Not for Publication **NATIONAL CANNERS ASSOCIATION** For Members Only

No. 581

Washington, D. C.

December 14, 1935

Social Security Taxes—Federal and State Developments

Pursuant to its announced policy of advising members of the industry concerning Federal and State social security programs, the Association directs the attention of all canners to the following developments:

1. **LEGISLATION.** In addition to the legislatures of Illinois, Mississippi, Ohio, and Tennessee, which are now in special session for the consideration of state unemployment statutes in conformity with the Federal law, the Minnesota legislature was convened in special session on December 2nd. Governor Olson has recently asked the legislators to expedite the consideration of a statute for Minnesota.

The employee contribution section of the Oregon law has been ruled to be void on technical grounds by the Attorney General of the State. Unless and until the Oregon Act is amended, employees will not be obligated to make contributions.

Statutes enacted by Wisconsin, and by Congress for the District of Columbia, have been approved by the Federal Social Security Board. Employers making contributions under these two Acts will be entitled to credit such amounts against the Federal tax for 1936. Unless such approval is given, payments under State laws cannot be credited.

2. **PAYROLL AND EMPLOYMENT FORMS.** Considerable sales pressure is being exerted by various concerns which are attempting to sell to canners "information services," "payroll forms," "combined weekly and monthly employment forms," "social security bulletins" and even special study courses in social security problems. Canners are advised that *no official Federal regulations* concerning the tax beginning January 1st have yet been issued. This tax is to be collected by the Income Tax Unit of the Bureau of Internal Revenue in the Treasury Department. The Association is reliably informed that the Bureau will shortly issue a regulation prescribing its requirements as to payroll and employment records. When this regulation is issued, it will be analyzed and explained in the **INFORMATION LETTER**. Payroll forms adapted to the needs of the industry will be suggested.

In the meantime, canners are cautioned that while none of the various forms currently being offered for sale are official, it is necessary in order to protect themselves as to tax credits, exemptions, etc., that they keep simple but adequate records for *each employee*. These should show *part time* and *seasonal* as well as *regular employees*, and indicate at least the *hours worked* by and *wages paid* to each employee and the *place* where the work was performed. Piece work bonuses and additional compensation of all kinds should be recorded. These records will serve a dual though not identical purpose—first, to support credits and exemptions under the Federal statute; and, second, to meet the requirements of State laws.

It is expected that such State requirements as to records will conform to the Federal regulations when issued. Unfortunately, a number of State Boards have zealously sought to anticipate the Federal forms, and have issued rather elaborate preliminary requirements. New York regulations will necessitate records of the name, number, occupation, sex, days and hours worked, and wages earned for stated payroll periods; and both Massachusetts and New York require preliminary forms to be filed by *all* employers whether or not subject to the Act. It is hoped that with the announcement of the Federal requirements, possible conflict and confusion will be minimized. *Any such forms necessary will be circulated by the State Boards*, and there is no need to answer inquiries or fill in forms emanating from unofficial agencies.

3. WHAT CANNERS MUST PAY THE TAX. Under the Federal statute and the laws already enacted in Alabama, California, Massachusetts and Wisconsin, the tax is applicable only to employers of *eight* or more regular employees. In New Hampshire, New York, Oregon, Utah, and Washington, the minimum number is *four*. "Regular employees" usually means employees who work at least one day in twenty weeks in the year. The attention of smaller canning concerns is again called to the exempted classes of employees outlined in the INFORMATION LETTER of November 9, 1935. Partners are not counted as employees.

In computing payroll for tax purposes, the Federal and all State laws, except Washington, permit the exclusion of agricultural or farm labor. The scope of this exemption will be a matter of great importance to the canning industry. *No Federal interpretation has as yet been issued*, and the Association has been advised that prior to the issuance of such interpretation, opportunity will be afforded for the presentation of its views. In the meantime, canners are urged, in cases where they intend to claim that employees are agricultural or farm labor, to keep an adequate record of the *exact nature of the work performed* and of the *place* (field, viner station, etc.) of performance.

Payroll for tax purposes will also include the value of lodging, food, or other benefits not given in cash. Federal regulations have not yet been issued in respect to such additions, but the District of Columbia Board has tentatively ruled that lodging must be included at not less than \$2.50 per week or 40 cents per day. If lodging, food, or other non-cash benefits are contemplated for the next canning season, care should be exercised so that the exact cost and value of such benefits can be established. Here again opportunity for presentation of the industry's views will be given.

The Berry Conference

Although it is now generally agreed in Washington that the Industry Conference of December 9th fell far short of its original objectives, plans are being made by Major Berry to hold a meeting of the "Council of Industrial Progress" to which delegates were named at the conference. No date has been set, but Major Berry has announced that "the industrial council will convene as soon as the mechanics can be arranged for study and discussion of the proposals already submitted."

The conference was called by Major George L. Berry as Coordinator for Industrial Cooperation, to enable industry and labor to perfect a program for restoring and stabilizing prosperity and putting an end to unemployment.

The general session, which convened on December 9th, was attended by 2,500 persons. Labor organizations were represented by duly accredited delegates authorized to act for their groups. Of the industry representatives present, probably more than half were individual "observers" not authorized to speak for groups. A number of the larger manufacturing industries, such as iron and steel and automobiles, were not represented at all.

Major Berry announced that his address was to be the only feature of the general session, and that when he had finished the delegates would adjourn to group meetings to prepare programs and to select delegates who were to meet later in a permanent "Council for Industrial Progress."

At the close of his address, however, Major Berry engaged in the sensational "you're a liar" tilt with a representative of the furniture industry, and this incident led to the withdrawal of several important groups, including machinery and wood products, and increased the coordinator's difficulties with the remaining industry representatives.

The industry group meetings did not develop according to plan, as many groups left the city without meeting at all and others met

to draft critical opinions of the proposed council and its functions. A statement issued by the coordinator lists the following groups as having selected delegates:

- Retail Tobacco Trade
- Rivers and Harbors Improvement Section of Construction Group
- Wholesale and Retail Food Distributors
- Fabricated Leather Products
- General Manufactured Products
- Hardware, Electrical Supplies, and Machinery
- Chemicals
- Retail Drug
- Wholesale Distributing Group
- Food Manufacturers
- Construction and Paper Group
- Merchandise Warehousing
- Cotton Warehousing
- Air Transport
- Paper Converters Industry
- Motor Vehicles
- Apparel Section—Textile Group

The inclusion of food manufacturers in the above list probably resulted from the fact that the food group decided to refer back to the respective associations the whole matter of drafting a program and selecting delegates and to have responses forwarded to Major Berry through a Washington attorney. No delegate was selected, however.

For this food group six rooms were reserved for separate meetings of distributors, grocery manufacturers, canners, millers, bakers, and alcohol manufacturers, but so few representatives appeared that a joint meeting was finally held, with about twenty persons in attendance, of whom only two or three were authorized to act for their industries.

Among those listed as appointing delegates to the council are a number of important distributing groups that are interested in finding some way of putting an end to certain trade practices, such as loss-leaders, and there are some groups that are very much interested in price-fixing. In general the more important groups of manufacturers are not participating in the conference. In industries where there is a division between a dominant group and an active independent group, there has been an effort made to have the independents take part in the conference and select delegates to the council, but in most cases this plan has failed.

The various labor groups met separately from the industry groups and in each case selected a delegate and went on record as favoring a program calling for shorter hours, abolition of child labor, minimum wage scales for women and minors, the right to collective bargaining, and the passage of the O'Mahoney licensing bill.

The food-labor delegate to the council is J. N. Ornburn of the Cigarmakers Union.

As was indicated in the INFORMATION LETTER for November 2nd, the National Canners Association took no steps to be represented at the conference.

More Grade Labeling Propaganda

Through items published from time to time in the Information Letter, the Association has endeavored to keep its membership informed concerning grade labeling propaganda by various agencies, among them the U. S. Bureau of Agricultural Economics, which was especially active in the efforts to have a grade labeling requirement written into the canning code.

According to the annual report of the Chief of the Bureau, excerpts from which were given in last week's Information Letter, its "work on standards which will be of practical use to consumers, and evidence of which can be carried through to them by means of some device or label, is being pushed more effectively than heretofore."

In October the Bureau issued an illustrated mimeographed bulletin entitled "The Consumer and the Standardization of Farm Products." The illustrations are from colored panel displays which the Bureau is loaning to various organizations. They were on exhibit at the recent convention of the American Dietetic Association at Cleveland. Two of those reproduced in the bulletin relate to canned foods. The text gives the Bureau's usual description of its grades A, B and C, and states:

"The simplicity of the nomenclature and the fact that the grades have been widely and successfully used as the basis for the determination of collateral values have led some to the belief that the grades afford acceptable nomenclature for use on labels. A few canners are now labeling their products with these terms in order that the consumer may be apprised of the quality of merchandise in the can. * * * The Bureau feels that informative labeling is particularly desirable as it enables the consumer to make selections actually on the basis of the quality preferred. * * * The Bureau feels that housewives will do well to insist on buying merchandise on which the grade is indicated in the simple terms suggested herein."

Reference has also been made in the Information Letter to the film on lima bean grading that the Bureau of Agricultural Economics has had prepared.

"Prejudiced, Inaccurate and Inexcusably Sensational"

Frederick J. Schlink's "Eat, Drink and Be Wary"—the latest contribution of Consumers' Research, Inc., on the subject of foods, drugs, etc.—is reviewed in *Printer's Ink* for December 5th by T. Swann Harding. What is said by Mr. Harding concerning this latest book applies in great measure to its forerunner "100,000,000 Guinea Pigs."

The review is reproduced in the Information Letter because canners should have at hand an answer to those who cite Consumers' Research, Mr. Schlink and his one-time co-worker, Mr. Kallet, as authorities.

In the year 1820 the noted British chemist Frederick Accum published a work on "Adulterations of Food and Culinary Poisons" designed to show that the common foods of the day reeked with filth, poison, and corruption and were killing the populace. His book had a wide circulation in the United States, where conditions were presumably quite as bad as in England.

In the year 1935 the engineer Frederick J. Schlink has published his book "Eat, Drink, and Be Wary" designed to show that modern, processed foods reek with filth, poison and corruption and are killing the populace. This he attributes to recent refinements in food manufacture, for he holds that the good old traditional diet of a century ago was above reproach.

In the year 1770 Dr. Tobias George Smollett, better known today as a novelist than as a surgeon, in a book called "Humphrey Clinker," described the drinking water of his day as laden with "human excrement, drugs, minerals and poisons used in mechanics and manufacture," and "enriched with putrefying carcasses of beasts and men, and mixed with the scourgings of washtubs, kennels and common sewers." Such was the water in London in 1770.

In 1935 Dr. Schlink writes of our drinking water as "chlorinated, coppered, phenolized, and manganated, and otherwise contaminated with strange and poisonous chemicals, so that even the incomparably refreshing and palatable qualities of pure water from the well or spring are forgotten."

In 1770 Dr. Smollett described the bread of London as "a deleterious paste, mixed up with chalk, alum, and bone-ashes, insipid to the taste and destructive to the constitution." It was white because foolish folk demanded whiteness in flour and thus paid others to ruin their health "and compelling bakers and millers to poison them." The stuff was "so void of all taste, nourishment, and savour, that a man might dine as comfortably on a white fricassee of kid-skin gloves; or chip hats from Leghorn."

In 1935 Dr. Schlink writes of the white bread that is so inferior, but "which glorifies the great American wheat-spoiling industry, that mills chemically bleached white flour and sells it mainly to bakers who chemicalize it still more with yeast foods, chemical flavor reinforcers, butter substitutes, nut substitutes, egg substitutes, milk substitutes, and even, incredible as it may seem, yeast substitutes and flour substitutes."

LITTLE KNOWLEDGE IS DANGEROUS

Nevertheless the human race has survived all these alimentary catastrophes. Things are never as bad as Jeremiahs, calamity-howlers, and poison phobias sincerely believe them to be. A little knowledge is a dangerous thing, though much learning may also make one mad.

In his new book Dr. Schlink ruthlessly attacks advertisers, food processors, advocates of milk, home economists, scientific experts in nutrition—especially McCollum, Sherman, Rose and Mendel, raw foods and their advocates, and the commercial bakers. Dr. Schlink is in favor of the traditional diet of a century ago (ask grandma, and note what Accum and Smollett say), of raw milk, diets to prevent colds and tooth decay, diets eaten by primitive man, tomeats and robins. In addition, and enthusiastically so, Dr. Schlink is in favor of Consumers' Research.

Broadly speaking Dr. Schlink impresses the reader as a sincere but almost pathologically frightened man of considerable, but ill-assorted and poorly digested erudition, who lacks the specialized knowledge that could alone properly equip him to write intelligently on the subject of human nutrition. The present writer was in laboratory nutrition research for six years and he has long followed the subject closely. He knows that Dr. Schlink is violently agitated over too many things that simply are not so.

That the book contains many things of value is to be expected in a volume containing so much. Diet faddists deserve the lacing they get, but it should not have been administered by an author who is himself a faddist. Commercial bakers are not guiltless; indeed Dr. Schlink condemns them wisely out of their own mouths. Spray residues and many other factors in modern food production and processing do offer serious problems. The milk-drinking and roughage fads, in so far as they are fads, merit adverse criticism. To the dissertation on languishing restaurant cooking (p. 56) one can say Amen!

Incidentally Dr. Schlink has shifted his attack from food and drugs officials to the home economists. He does, it is true, state on page 43 that the Food and Drug Administration so re-conditions "spoiled" salmon that it can later be foisted on the public. But on page 53 he indicates that he does understand the word "re-condition" to mean sorting the good from the rotten salmon, which is greatly to his credit. In general, however, his animosity is now against the Bureau of Home Economics, home economists in general, and nutrition workers in particular.

His attack on raw food is rather curious. It is, like so much else in the book, a blanket, prejudiced indictment built up by quoting one set of authorities and ignoring another set. In the case of milk, however, Dr. Schlink advocates its use raw instead of pasteurized, a manifestly dangerous advocacy. The consensus of scientific opinion is that we do need a certain amount of raw foods, but this is no justification for the raw food faddists.

Dr. Schlink deliberately turns his back on scientific nutrition investigation and will have none of it. He believes it to be ignorant, or bought by the trade, or both. Sometimes his condemnation is inaccurate as when (page 89) he accuses Dr. Rose of holding the view that uric acid causes rheumatism whereas his own quotation from her work reveals (page 82) that she was writing about gout. In any case Dr. Schlink is as dogmatic as any faddist in his own assertions.

He expounds the theory that faulty diet causes dental caries (pages 69-71) as if it were revealed truth, whereas the subject is still highly controversial. Many people, both primitive and civilized, have excellent teeth though their diet is very inadequate, and the reverse happens quite as often. Again there is no scientific justification for Dr. Schlink's casual prescription of a diet that will surely prevent colds (page 300).

There is great dispute today among perfectly sincere and reputable scientists as to the possible dangers of taking cod liver oil or vitamin D in other forms. Dr. Schlink's dogmatically formulated conclusion that cod liver oil and irradiated ergosterol are highly toxic (pages 193-94 and 19 respectively), while partly justified by the work of some investigators is vehemently denied by others, quite as reputable, whose publications he ignores.

With regard to the possible effects of vitamin A in building up immunity to infection, to the dire destruction bran and roughage can work upon us (37), to the dangers of cereals, of raw foods in general, and of poisonous spray residues Dr. Schlink follows the procedure of quoting one scientist, or one scientific school, ignoring other work quite as respectable, and of stating a flat opinion where no such conclusion is justified.

On page 104 he tries to make it appear that Dr. Louise Stanley, Chief of the United States Bureau of Home Economics, said that any greens raised in any soil or stream, no matter how polluted, could be rendered fit for food by washing with a mild antiseptic solution. Yet it is obvious that she stated merely that watercress, if suspected, might be so washed before using. In general Dr. Schlink displays an inadequate grasp of scientific procedures in nutrition investigation.

ACCEPTS RESULTS THAT FORTIFY HIS ARGUMENTS

Thus on page 187 he indicates that work on animals can never be of value with regard to human beings, yet before he gets through that single page he upholds work with rats as indicating a way of increasing the life span. On pages 92 and 243-44 we are asked to believe in work with experimental animals though on page 76 we are told to have no faith in them. Specifically Dr. Schlink accepts results with experimental animals when they bolster his argument but rejects them otherwise. Actually such results are always suggestive though seldom finally conclusive.

An interesting example of Dr. Schlink's naivete in this field occurs on page 76 where he reaches back to quote a particularly silly paragraph from 100,000,000 Guinea Pigs. Certain experiments indicated that the vitamin C content of sulphured fruit was better retained than was that of unsulphured fruit. Guinea pigs were used and Dr. Schlink makes much of the fact that the animals on the sulphured fruit had slightly brittle teeth, utterly ignoring the equally significant fact that those on the unsulphured fruit died outright!

Again on pages 73-74, and elsewhere, the work of Mrs. Mellanby of Great Britain, which reported that oatmeal contained a factor causing tooth decay is quoted as if finally proving that all cereals destroy teeth. There is no mention, however, of work by other investigators, quite as good, who failed to find oatmeal deleterious in the way Mrs. Mellanby reported. This type of bias occurs on almost every page of the book, and without it no such sensational case could be made out.

But if both white bread and bran are poison, what shall we eat? If we must have vitamin D, fresh vegetables, and water free from dangerous bacteria, but all these come to us laden with dire poisons, what shall we do to be saved? The answer appears on page xi of the "Foreword" and on page 277 where the dietary habits of primitive man are recommended; on pages 35, 36, and 39 where grandma and the good old traditional diet of former days are recommended; and on page 45 where the totem appears daintily picking just the right food out of some garbage can.

The answer may also be found in *The New Republic* and *Esquire* which, though excellent popular periodicals, are quoted copiously by Dr. Schlink as respectable scientific authorities. Or perhaps in the wisdom of the young lady described by Dr. Schlink on page 1 as "a girl certainly with excellent hips." The book's final chapter, "Which Way Out? Follow Your Grandmother's Instincts—Back to Ante-Bran, Pre-Crisco Days," offers a clue.

Then there is Chapter IX entitled "Bread—Modern Corruption of an Ancient Trade"—though we have found bread quite as seriously corrupted over a century ago. Furthermore medical literature abounds with reports of primitives who did

not eat healthful diets even when the required foodstuffs were readily accessible and who became ill as cats are when they eat grass. Do we want to return to the days of Smollett?

Then, he says, greens were colored by boiling them with brass coins, wine was "vile, unpalatable, sophisticated, balderdash with cider and corn-spirit," meats and fish were rotten and discolored, while "the worst milk was thickened with the worst flour into a bad likeness of cream," and butter was a "tallowy, rancid mess . . . manufactured with candle-grease and kitchen stuff." That we have progressed in the production and processing of food goes without saying.

You can, however, find some apparent scientific authority for anything you care to write and, by ignoring all other authorities, build a terrifying case. But mass food processing is here to stay and it also seems possible that less physically active people like us need more refined foods than our robust ancestors. The trek back to the primitive and to our own traditional diet is both a hazardous and an ignorant undertaking.

Dogmatic pronouncements are usually wrong in this field. It is as dangerous to advocate raw milk, as Dr. Schlink does, as to denounce all raw foods, as he also does. What we need is painstaking, scientific investigation to enable us to evolve a varied, and well-balanced diet carefully grown and processed for civilized man under modern mechanical conditions. There are abuses in the field of food but these cannot be corrected by ignorantly going to some other extreme. Dr. Schlink's book is prejudiced, inaccurate, and inexcusably sensational. We can only hope that it will do some good in spite of its numerous defects.

Canned Salmon Stocks

(Compiled by Association of Pacific Fisheries)

Grades or varieties	Stocks on November 30, 1935				Total stocks Nov. 30 1934
	Tails Cases	Flats Cases	Halves Cases	Total Cases	
Chinooks or Kings:					
Fancy red.....	2,256	13,790	50,914	66,960	107,300
Standard	1,290	6,259	16,317	23,866	73,352
Pale	3,491	1,702	916	6,109	5,685
White	7,359	216	752	8,327	2,700
Puget Sound Sockeyes.....	13,280	6,815	85,015	105,110	156,714
Alaska Reds.....	382,486	6,771	30,863	420,120	1,612,601
Cohoos, Silvers, Medium Reds.	46,623	31,442	39,272	117,337	192,844
Pinks	2,127,871	3,834	46,486	2,178,191	1,777,453
Chums	413,623	8,704	422,327	200,235
Bluebacks	2,151	2,151	3,658
Steelheads	109	2,233	8,004	10,346	11,274
Total	2,908,397	73,062	280,304	3,360,833	4,143,816

NOTE.—The figures given for November 30, 1935, are based on reports from 72 companies producing approximately 98 per cent of the 1935 pack. The figures for one year ago were based on returns from practically all of the packers and therefore included virtually 100 per cent of the 1934 pack.

Truck Crop Prospects

The following statements briefly review the current releases of the U. S. Bureau of Agricultural Economics on the acreage and production forecasts of certain commercial truck crops in specified groups of States for the 1936 season.

BEETS.—The acreage of commercial beets planted and to be planted for the 1936 season in Texas is 20 per cent greater than the harvested acreage of a year ago, but 12 per cent smaller than the planted acreage, or 7,200 acres. There were 8,150 acres planted last year, of which only 6,000 acres were harvested due to freeze damage in January.

CABBAGE.—Estimates of acreage planted in the fall and early States, and intended to be planted in the second early States for the 1936 season show an average increase of 73 per cent over the 1935 harvested acreage and an increase of 31 per cent over the average acreage for the preceding five seasons, 1930-1934. There are 1,920 acres reported for the fall crop in South Carolina and the Norfolk district of Virginia, as compared with 1,400 acres a year ago, 37 per cent increase. In the four early States, California, Florida, Louisiana, and Texas, the estimated acreage of 55,600 is more than double the harvested acreage (25,350 acres) in 1935, but only 13 per cent greater than the planted acreage of 49,400. A large part of the acreage in Texas and Louisiana was lost by freezing weather in January, 1935. Intention-to-plant reports from the second early groups (Alabama, Georgia, Mississippi, North Carolina, South Carolina, and Virginia) point to decrease of 4 per cent below last year's acreage and an increase of 6 per cent over the 5-year (1930-1934) average, or 14,350 acres intended for the 1936 plantings as compared with 14,900 acres in 1935 and the 5-year average of 13,520 acres.

CARROTS.—The acreage of carrots in Arizona and Texas, the two early States, is reported to be almost one-tenth smaller than the plantings of one year ago, but 8 per cent greater than the harvested acreage and 14 per cent greater than the average acreage for the preceding five years, 1930 to 1934. This would indicate 11,100 acres for this season, compared with 10,240 acres harvested in 1935 and the 5-year average of 9,760 acres. The fall-crop acreage in California was increased over both last fall's acreage and the 5-year average, and the total acreage (18,900) reported to date for the 1936 season, fall and early, is one-tenth greater than that of a year ago (17,040 acres) and one-third greater than the 5-year average (14,260 acres).

SPINACH.—A preliminary estimate of acreage (57,600 acres) for the early States (California, Louisiana, South Carolina, and Texas) shows increases of 32 per cent over last year's plantings of 43,700 acres and 48 per cent over the 38,880 acres harvested. This 1936 acreage is the highest on record for these States and is 63 per cent greater than the average of 35,430 acres for the 5-year period, 1930 to 1934.

STRAWBERRIES.—The acreage of strawberries, 1936 season, in Florida is now reported at 9,400 acres, compared with 8,400 acres in

1935 and an average of 9,280 acres for the preceding five years, 1930 to 1934, indicating increases of 12 per cent over 1935 and 1 per cent over the 5-year average.

Cuban Winter Vegetable Crop

Preliminary estimates indicate that the Cuban winter vegetable crop this year will approximate in size the crop of 1934, which was considerably larger than that of the preceding year, according to the American consul at Habana. Low seasonal rates of duty provided in the reciprocal trade agreement of August, 1934, again have encouraged Cuban growers to devote a larger aggregate acreage to winter vegetable crops whose only export outlet is the American market.

The early winter tomato crop for export to the United States has been estimated at 1,300,000 to 1,400,000 lugs (about 28 pounds net weight) as compared with exports of 1,378,289 lugs from last year's crop and 1,050,819 lugs in 1933. Shipments to American markets are expected to move in appreciable volume during December, when the seasonal preferential rate of duty becomes effective for three months.

The crop of lima beans this winter is estimated to be about 50 per cent larger than last year, when exports to American markets totalled 92,252 hampers (about 32 pounds net weight), or approximately the same as in 1933. Shipments to the United States from the present crop, however, are not expected greatly to exceed the volume attained last winter, owing to restrictive packing regulations now being put into effect.

Of last winter's pepper crop, 35,508 crates (about 40 pounds net weight) were shipped to American markets from Habana, as compared with 35,871 crates from the previous crop. Shippers state that exports from the present crop may be slightly less than in the past two years, although it is stated to be too early in the season to estimate fairly accurately the size of the crop.

Shipments of eggplant to the United States from Cuba from last year's crop totalled 72,891 crates (about 45 pounds net weight) and owing to increased production, preliminary estimates place the trade during the coming winter months at 75,000 to 78,000 crates.

While the domestic market is the principal outlet for Cuban okra, a growing demand in the United States, coupled with greater production, forms the basis for estimated shipments of about 50,000 crates (about 32 pounds net weight) between December 1 and May 31 when the seasonal tariff rate is applicable. Exports to the United States during the previous corresponding period were 40,308 crates.

Malayan Pineapple Exports

August exports of canned pineapple from Malaya totaled 5,911 tons, of which 676 tons went to Canada and 62 tons to the United States. In the corresponding month last year the total exports were 5,482 tons, of which 1,141 tons went to Canada and 32 tons to the United States.

Canners League Annual Meeting

The annual meeting of the Canners League of California, it is announced, will be held at Del Monte on February 27, 28 and 29.

Variety Store Sales in November

Daily average sales for variety stores for November, 1935, were about $2\frac{1}{2}$ per cent higher in dollar volume than for November, 1934, and about $9\frac{1}{2}$ per cent above those for the same month of 1933, according to preliminary estimates of the Bureau of Foreign and Domestic Commerce. Sales for November increased approximately 2 per cent from October whereas the change between these months is usually negligible. The seasonally adjusted index rose to $93\frac{1}{2}$ for November, on the basis of the average for 1929-31 as 100, from 92 for October. Total sales for the first eleven months of the year were approximately the same as for the corresponding period of 1934.

Philippine Canned Fish Market

Philippine imports of canned fish from the United States during October amounted to 15,200 cases of sardines, 3,200 cases of salmon and 2,300 cases of mackerel. Imports from Japan totaled 19,500 cases of sardines, 2,200 cases of salmon and 2,300 cases of mackerel. Stocks were increased as a result of these importations, but the American trade commissioner at Manila reports that dealers do not consider the market overstocked as the season of heavy consumption is approaching.

Rural Retail Sales in November

Dollar sales of general merchandise in small towns and rural areas for November were about $15\frac{1}{2}$ per cent higher on a daily average basis, than for November 1934, and were about $21\frac{1}{2}$ per cent above those for the same month of 1933, according to preliminary estimates of the Bureau of Foreign and Domestic Commerce, based on rural chain store and mail order sales.

Daily average sales for November were about the same as for October whereas there is usually a slight increase at this season of the year. Total sales for the first eleven months of the year were about 19 per cent above the corresponding period of 1934.

Department Store Sales in November

The value of department store sales, on a daily average basis, increased in November by more than the usual seasonal amount, and the Federal Reserve Board's seasonally adjusted index advanced to 80 per cent of the 1923-1925 average as compared with 77 per cent in October and 81 per cent in September. Aggregate value of sales reported for November was 10 per cent larger than a year ago and the total for the first eleven months of the year was 5 per cent larger.

Fruit and Vegetable Market Competition

CARLOT SHIPMENTS AS REPORTED BY THE BUREAU OF AGRICULTURAL ECONOMICS,
DEPARTMENT OF AGRICULTURE

Commodity	Week ending Dec. 7		Week ending Nov. 30	Total for season through Dec. 7	
	1934	1935	1935	1934	1935
Vegetables:					
Beans, snap and lima.....	325	100	250	11,418	14,326
Tomatoes	208	145	134	25,504	23,402
Green peas.....	41	158	101	6,850	7,619
Spinach	117	201	112	458	688
All other vegetables, domestic, competing directly.....	4,095	3,448	2,835	120,621	101,232
Imports, competing indirectly	28	53	96	863	722
Fruits:					
Citrus, domestic.....	3,924	3,892	3,232	22,416	18,240
Imports	3	13	7	251	360
Others, domestic.....	208	264	217	51,970	49,243

Frozen and Preserved Fruits in Cold Storage

The following table shows the holdings of fruit in cold storage reported by the Bureau of Agricultural Economics as of November 1st, also a comparison with last year and with a five-year average:

	Dec. 1, 1935	Dec. 1, 1934	Five-year average
Apples:			
Barrels	849,000	797,000	1,334,000
Boxes	17,385,000	18,037,000	16,976,000
Baskets	12,787,000	10,555,000	9,486,000
Pears:			
Boxes	1,527,000	1,119,000	1,480,000
Baskets	41,000	71,000	109,000
Frozen and preserved fruits (lbs.).....	83,707,000	67,712,000	76,377,000

Fibre Can and Tube Industry Proposes Trade Practice Rules

Trade practice rules proposed for spiral tube and core manufacturers of the Mid-Western Division of the fibre can and tube industry, submitted to the Federal Trade Commission for consideration and approval under its trade practice conference procedure, were made public on December 11th by the Commission, which has set the public hearing for the rules on December 27th.

Conference to Formulate Trade Practice Rules

The National Food and Grocery Conference Committee, at a meeting this week in New York, took steps toward formulation of its views on advertising allowances, brokerage, loss leader selling and quantity discounts. The Conference issued the following statement regarding its action:

"The National Food and Grocery Conference Committee, recognizing the need for corrective measures that will advance the welfare of all members of the industry, and recalling the numerous difficulties involved, and desiring to avail itself of all possible avenues in achieving practical and sound solutions of the problem accordingly has adopted the following resolution:

"Resolved, That the conference's views on advertising allowances, brokerage, loss-leader selling and quantity discounts be, in the first instance, formulated in the form of prospective trade practice conference rules, so that they may thus be available for use in any and (or) all the following forms:

"(a) The conference's recommendations for prospective trade practice conference rules.

"(b) The conference's recommendations for prospective Congressional legislation.

"(c) The conference's recommendations for prospective state legislation.

"According as the conference shall determine, after the conference's view on advertising allowances, brokerage, loss-leader selling and quantity discounts have been formulated in the first instance."

The meeting was attended by representatives of the National Association of Retail Grocers, Associated Grocery Manufacturers, Food and Grocery Chain Stores of America, Voluntary Groups Institute, National Retailer-Owned Wholesale Grocers, and National-American Wholesale Grocers Association.

Sixth in Series of Consumer Studies Issued

The Bureau of Foreign and Domestic Commerce has issued the sixth of its series of studies of consumers' use of selected goods and services, by income classes, this report covering facts on 3,707 families in Trenton, N. J. The study is based on information concerning size of the family's income from all sources, rent paid by tenants, home construction, type of heating equipment used, kind of fuel burned for heating, lighting and cooking, and other data concerning use of family equipment.

Similar reports have already been issued for Austin, Texas; Fargo, N. D.; Portland, Me., Columbia, S. C., and Salt Lake City, Utah. Any of these reports may be obtained from the Bureau or its offices in various cities for 10 cents each.

Bulletin on Preparing Shipments to Cuba

To assist exporters interested in the Cuban market, the Bureau of Foreign and Domestic Commerce has issued a bulletin on "Preparing Shipments for Cuba," which describes the documents required on shipments by freight, parcel post and mail, and also explains the Cuban regulations on packing and marking of merchandise and shipping cases. It likewise contains information on facilities accorded samples, whether sent to Cuba or carried by commercial travelers. Copies of the bulletin (Trade Promotion Series No. 163) can be obtained from the Superintendent of Documents, or through the Bureau's district and cooperative offices, for 10 cents each.

Tests of Picker-Chopper to Kill Corn Borer

According to the annual report of the U. S. Bureau of Agricultural Engineering, tests with a combination corn picker and chopper to determine the effectiveness of the machine in killing borers in corn-stalks during 1932 to 1934 showed a kill of 95 to 98 per cent for a light infestation (3,000 to 8,000 borers per acre) and 92 to nearly 95 per cent for a heavy infestation (39,000 to 117,000 borers per acre). Plowing of standing stalks with suitable equipment, however, results in a cleaner job, the report states.

Concerning the Consumers' Research Strike

A committee sometime ago investigated the issues involved in the strike at Consumers' Research, Inc., and the findings of this committee have been reviewed and re-reviewed in various journals. Following are excerpts from an editorial in *Printer's Ink*, which summarizes the highlights of the committee's report as seen by the magazine *The Nation*:

The C. R. set-up "lends itself to arbitrary and capricious management."

There is no basis in the management's charge that the strike is a plot to seize control of C. R. for (1) the vested interests, or (2) the communists.

As to strike conduct, there was violence on both sides, but "the employment of armed guards by the management, the provocative tactics of these guards, the resort to violence and the usual anti-labor

tactics of employers largely contributed to a state of mind in which acts of desperation were almost inevitable."

And finally, in the investigating committee's own words: "Consumers' Research, which now regards itself as sufficiently staffed with 'loyal employees' to continue its functions, will not succeed in reestablishing public confidence, probably not even the confidence of most of its subscribers, until it has adopted a policy of fair dealing with all its employees, based upon collective bargaining in place of an autocratic paternalism."

France to Abolish Quota on Frozen Salmon

It is reported that the State Department has been informed orally by the French government that beginning January 1st France will apply the minimum rates of the French tariff to frozen salmon imported from the United States, and that on the same date the quota restrictions on this product will be abolished.

CONTENTS

	Page		Page
Social security taxes—Federal and State developments.....	4785	Frozen and preserved fruits in cold storage	4797
The Berry conference.....	4787	Fibre can and tube industry proposes trade practice rules.....	4797
More grade labeling propaganda....	4789	Conference to formulate trade practice rules	4798
"Prejudiced, inaccurate and inexcusably sensational".....	4790	Sixth in series of consumer studies issued	4798
Canned salmon stocks.....	4793	Bulletin on preparing shipments to Cuba	4799
Truck crop prospects.....	4795	Tests of picker-chopper to kill corn borer	4799
Cuban winter vegetable crop.....	4795	Concerning the Consumers' Research strike.....	4799
Malayan pineapple exports.....	4796	France to abolish quota on frozen salmon	4800
Canners League annual meeting....	4796		
Variety store sales in November....	4796		
Philippine canned fish market.....	4796		
Rural retail sales in November....	4796		
Department store sales in November	4797		
Fruit and vegetable market competition	4797		